

## Polish Hops IPA #2

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.25 kg (87.5%)	80 %	5
Grain	Słód owsiany Fawcett	0.45 kg (7.5%)	61 %	5
Grain	Cara Blonde - Castle Malting	0.3 kg (5%)	78 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Zula	25 g	10 min	9 %
Boil	Zula	25 g	5 min	9 %
Dry Hop	Lublin (Lubelski)	75 g	3 day(s)	4 %
Dry Hop	Zula	75 g	3 day(s)	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis